COOKE™
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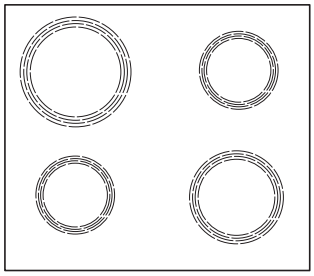
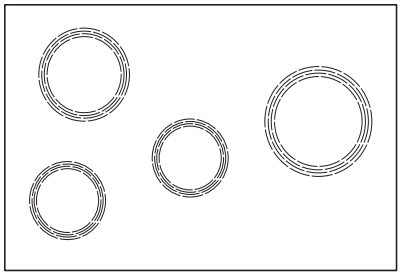
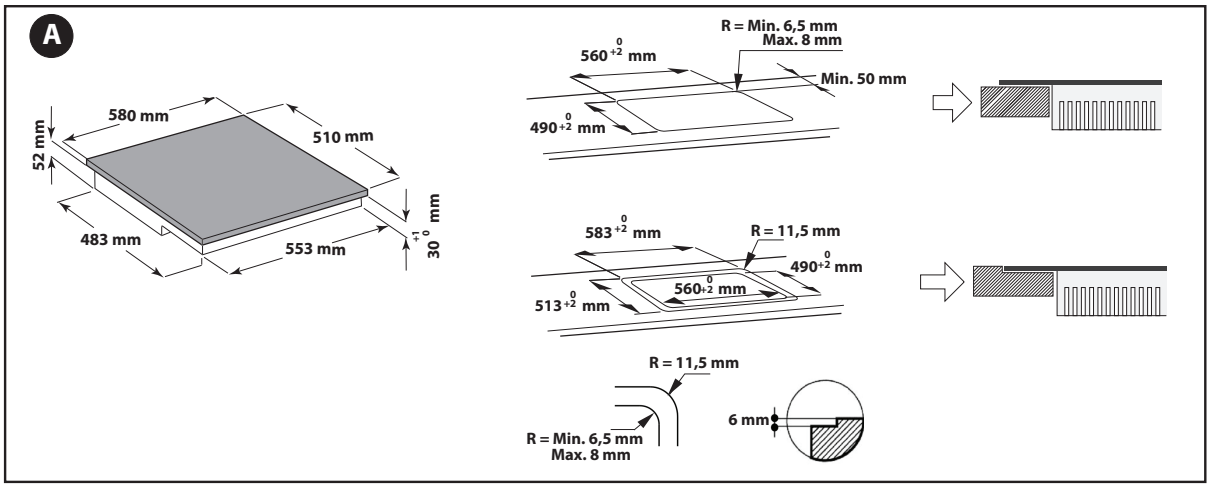




GB User and maintenance manual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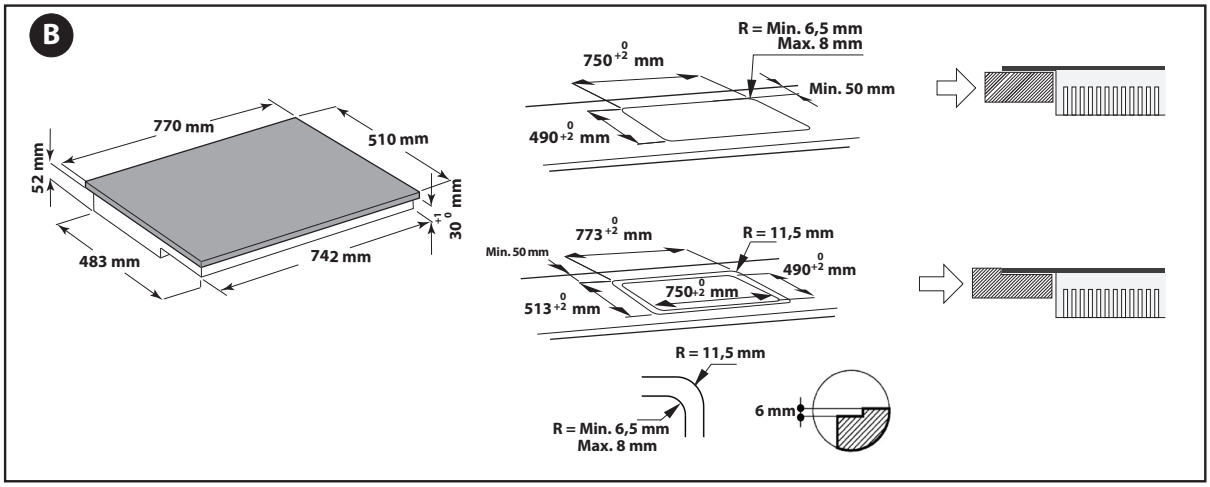
510 mm
52 mm
483 mm
553 mm
30 +1 0 mm
R = Min. 6,5 mm
Max. 8 mm
560 +2 0 mm
Min. 50 mm
490 +2 0 mm
583 +2 0 mm
R = 11,5 mm
490 +2 0 mm
560 +2 0 mm
513 +2 0 mm
R = 11,5 mm
R = Min. 6,5 mm
Max. 8 mm
6 mm


B
770 mm
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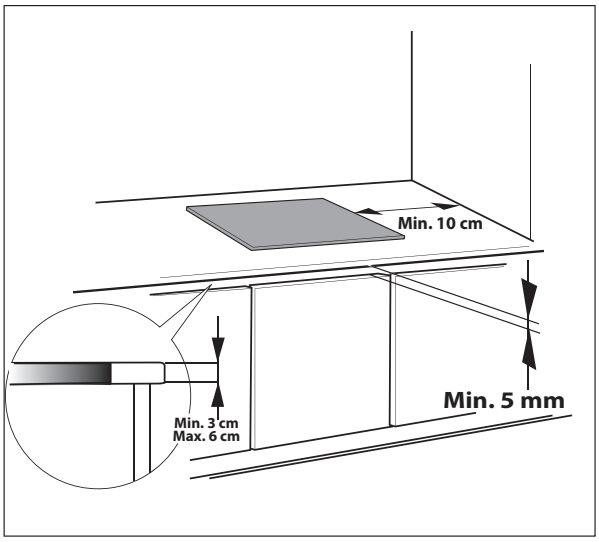
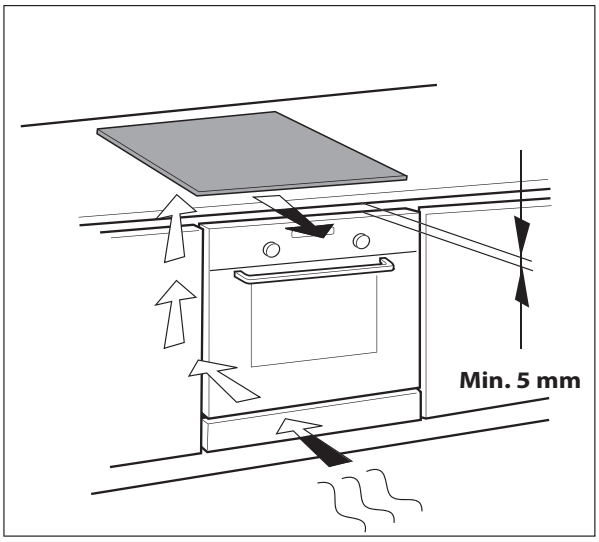
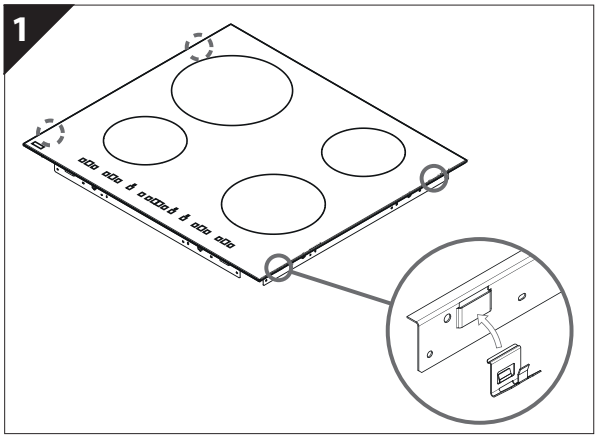
30 +1 0 mm
R = Min. 6,5 mm
Max. 8 mm
750 +2 0 mm
Min. 50 mm
490 +2 0 mm
773 +2 0 mm
R = 11,5 mm
Min. 50 mm
490 +2 0 mm
750 +2 0 mm
513 +2 0 mm
R = 11,5 mm
R = Min. 6,5 mm
Max. 8 mm
6 mm


Min. 10 cm
Min. 5 mm
Min. 3 cm
Max. 6 cm


Min. 5 mm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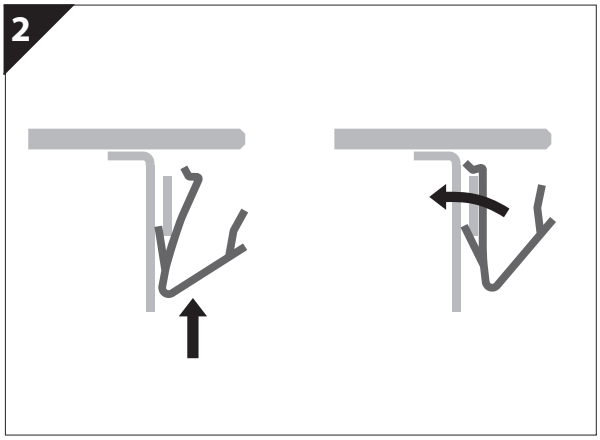
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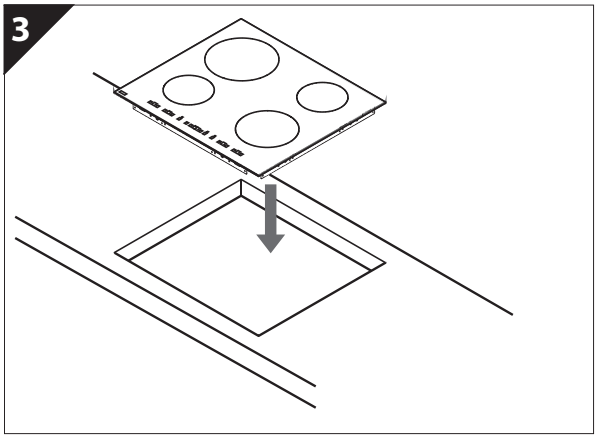

3

IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and always observed.
This manual and the appliance itself provide important safety messages, to be read and observed at all times.

This is the danger symbol, regarding safety, warning of potential risks to users and others.
All safety messages will be preceded by the danger symbol and the following words:

DANGER — **Indicates a hazardous situation which, if not avoided, will result in serious injury.**

WARNING — **Indicates a hazardous situation which, if not avoided, could result in serious injury.**

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following:

- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialised technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough for connecting the appliance, fitted in the cabinet, to the power supply.
- For installation to comply with the current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.
- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cable.
- The electrical components must not be accessible to the user after installation.
- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- The appliance must not be used by persons (including children) with reduced physical, sensory or mental abilities, or without experience or knowledge of it, unless supervised or instructed in its correct use by a person responsible.
- The accessible parts can become very hot during use. Children must be kept away from the appliance and watched over to ensure that they do not play with it.
- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats catch fire easily. Pay attention when cooking food products rich in fat and oil.
- Do not place metal objects, such as kitchen utensils (knives, forks, spoons, lids, etc.), on the cooking zone, as they can become very hot.
- A separator panel (not supplied) must be installed in the compartment under the appliance.
- If the surface of the hob is damaged (glass cracked or broken), do not use the appliance. Call the After-Sales Service.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

SAFEGUARDING THE ENVIRONMENT

Disposal of packing

The packing material is 100% recyclable and marked with the recycling symbol (♺). The various parts of the packing must not be dispersed in the environment, but disposed of in compliance with local regulations.

Disposal

This appliance is marked in conformity with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring that this appliance is correctly disposed of, the user can help prevent potentially negative consequences for the environment and health.

The symbol on the appliance or the accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to an appropriate collection point for recycling WEEE.

Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure cooker to to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the hob.

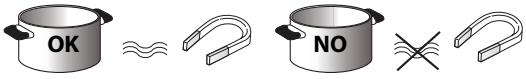
DECLARATION OF CONFORMITY CE

- This appliance, intended to come into contact with food products, complies with Regulation (CE) no. 1935/2004, and has been designed, manufactured and marketed in conformity with the safety requirements of "Low Voltage" Directive 2006/95/EC (replacing 73/23/EEC as amended) and protection requirements of "EMC" Directive 2004/108/EC.

BEFORE USE

Important: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure opposite). Place the pot on the required cooking zone before switching the hob on.

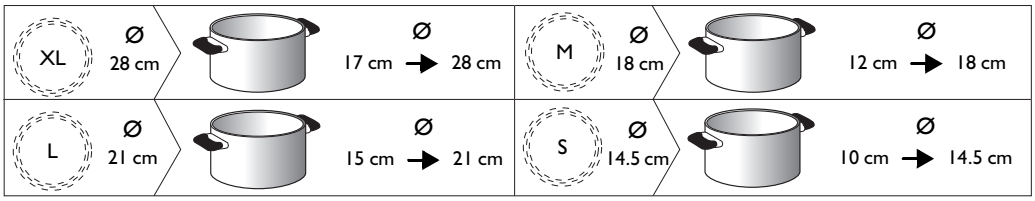
EXISTING POTS AND PANS



Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel. This could result in damage.

RECOMMENDED POT BOTTOM WIDTHS



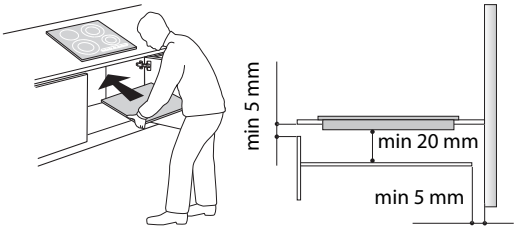
INSTALLATION

After unpacking the product, check for any damage during transport. In case of problems, contact the dealer or the After-Sales Service.

PREPARING THE CABINET FOR FITTING

⚠ WARNING

- **Install a separator panel under the hob.**
- **The lower part of the product must not be accessible after installation.**
- **In case of installation of an undertop oven, do not interpose the separator panel.**



- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure.
- In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit (min. 5 mm).
- If an oven is installed beneath the hob, make sure the oven is equipped with a cooling system.
- Do not install the hob above a dishwasher or washing-machine, so that the electronic circuits do not come into contact with steam or moisture which could damage them.
- In the case of flush-mounted installation, call the After-Sales Service to request assembly of screws kit 4801 211 00112.
- To remove the hob from the worktop use a screw driver (not supplied) unlocking the springs from the bottom side of the appliance.

ELECTRICAL CONNECTION

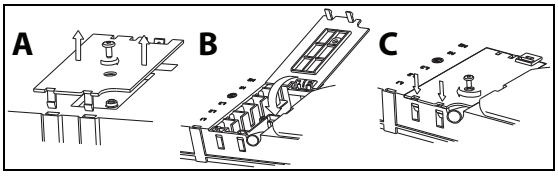
WARNING

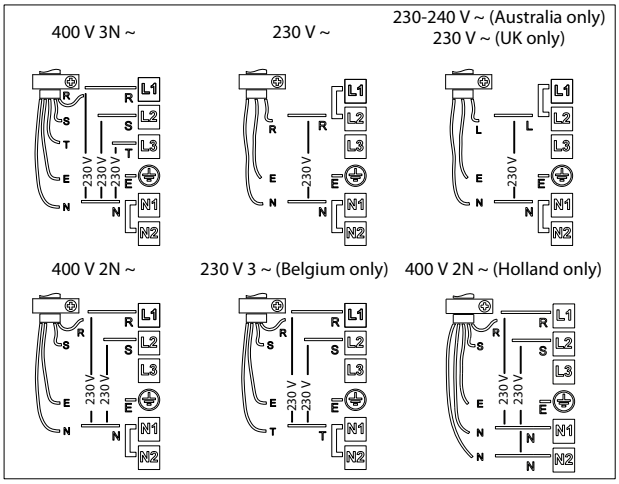
- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who know the current safety and installation regulations.**
- **The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.**
- **The power cable must be long enough to allow the hob to be removed from the worktop.**
- **Make sure the voltage specified on the dataplate located on the bottom of the appliance is the same as that of the home.**

Connection to the terminal block

For the electrical connection, use an H05RR-F cable as specified in the table below.

Wires	Number x size
230 V ~ + ⏚	3 x 4 mm^2
230-240 V ~ + ⏚	3 X 4 mm^2 (Australia only)
230 V 3 ~ + ⏚	4 x 1.5 mm^2
400 V 3N ~ + ⏚	5 x 1.5 mm^2
400 V 2N ~ + ⏚	4 x 1.5 mm^2

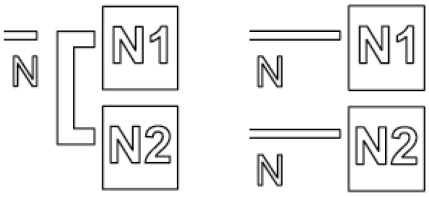




Important:

- Based on the wiring diagram (see figure) either keep or remove the metal jumpers between the screws on the terminal block L1-L2 and N1-N2.
- Make sure all six screws on the terminal block are tightened after connecting the cables.

Example of jumper present (left) or removed (right). See the wiring diagram for details (the jumpers can be between L1-L2 and between N1-N2).



Connect the yellow/green earth wire to the terminal with the symbol ⏚.

This wire must be longer than the other wires.

1. Remove the terminal block cover (A), undoing the screw and inserting the cover in the terminal block hinge (B).
2. Insert the power cable in the cable clamp and connect the wires to the terminal block as indicated in the connection diagram located near it.
3. Secure the power cable with the cable clamp.
4. Close the cover (C) and screw it on the terminal block with the previously removed screw.

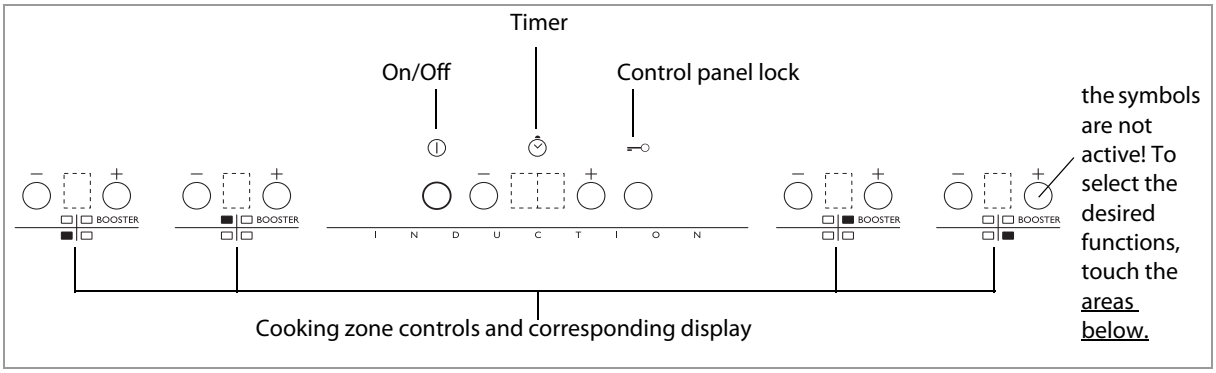
Each time the power is connected, the hob performs an automatic check for a few seconds.

If the hob already has a power cable, follow the instructions attached to the cable. Connect the appliance to the power supply by means of a multipole switch with minimum contact gap of 3mm.

INSTRUCTIONS FOR USE

Control Panel Description

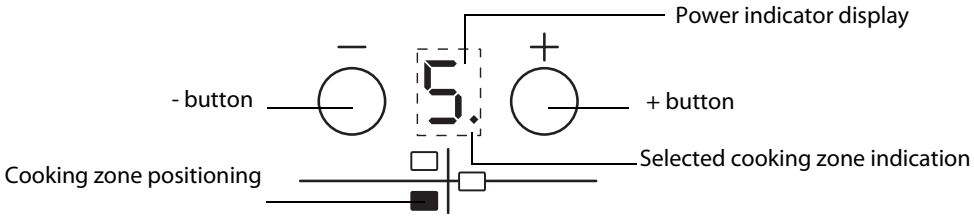
Control panel



Switching the hob ON/OFF

To switch the hob on, press the ⏻ button for approx. 2 seconds until the cooking zone displays light up. To switch off, press the same button until the displays switch off. All the cooking zones are deactivated
If the hob has been in use, the residual heat indicator "H" remains lit until the cooking zones have cooled down.
If within 10 seconds of switching on, no function is selected, the hob switches off automatically.

Switching on and adjusting cooking zones



After switching the hob on and placing the pot on the chosen cooking zone, adjust the power level using the + button. Upon activation, the display shows level 5.
Each cooking zone has various power levels, adjustable with the +/- buttons, going from "1": min. power, to "9": max. power.
Some cooking zones have a fast boil function (Booster), shown on the display with the letter "P".

Fast boil function (Booster)

This function, only present on some cooking zones, makes it possible to exploit the hob's maximum power (for example to bring water to the boil very quickly). To select this function, press the button "+" until "P" appears on the display or, after switching the hob on, press the "-" button for the selected cooking zone. In this case too, "P" appears on the display. After 10 minutes' use of the booster function, the appliance automatically sets the zone to level 9.

Deactivation of cooking zones

Select the cooking zone to be switched off by pressing the "+" or "-" key (a dot lights up at the bottom right hand side of the heat setting indicator).
Press the key "-" to set the level to "0".
The cooking zone can also be switched off by pressing the "+" and "-" buttons at the same time. The cooking zone switches off and the residual heat indicator "H" lights up.

Control panel lock

This function locks the hob controls to prevent accidental switching on by children. To activate the control panel lock function, switch on the hob and hold button —○ for three seconds; an acoustic signal and a luminous indicator above the key signal activation. The control panel is locked except for the deactivation function. To deactivate the control panel lock, repeat the activation procedure. The luminous dot goes off and the hob is active again.
The presence of cleaning water, liquid spilled from pots or any objects resting on the button below the symbol can accidentally activate or deactivate the control panel lock function.

Timer

The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for one cooking zone only.
Select the cooking zone to be used with the timer (an illuminated dot appears to the bottom right hand side of the heat setting indicator on the display), then set the desired cooking time using the buttons "+" and "-" of the timer function (see figure above). A few seconds after the button is pressed, the timer begins the countdown (the luminous dot of the selected cooking zone starts flashing). Once the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.
To deactivate the timer, press the "-" button until the display shows "0:0" or press the "+" and "-" buttons of the timer at the same time.
Important: The timer function can only be used with one cooking zone at a time.

Minute minder

The minute minder can only be used when the hob is not in use and allows a maximum setting of 99 min.
Press the "+" button under the timer indicators: the display shows the minutes ready for setting.
Select the time desired using the buttons + and -.
After a few seconds the minute minder starts to count down. Once the set time has elapsed an acoustic signal sounds.
Important: The minute minder function can only be used when the hob is switched off; if it is then switched on, the minute minder countdown is automatically cancelled.

Control panel warnings

Residual heat indicator

The hob is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.
If the display shows H, the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.
When the cooking zone cools down, the display goes off.

Incorrect or missing pot indicator

The hob features an automatic pot detection system for all cooking zones. If no pot is detected, the display with the cooking zone power level indicator flashes. Make sure the pot is correctly positioned and that it has the characteristics given in the section "Before use".

CLEANING

⚠ WARNING

- **Do not use steam cleaners.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

Important: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer's instructions).

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section “Instructions for use”.
- Make sure there is not a power outage.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the hob cannot be switched off after using it, disconnect it from the power supply.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	ERROR ELIMINATION
The hob switches off and after 30 seconds emits an acoustic signal every 4 seconds.	Permanent pressure on the control zone	Water or kitchen utensils on the control zone	Clean the control zone
C81, C82	The control panel switches off because of excessively high temperatures	The internal temperature of electronic parts is too high	Wait for the hob to cool down before using it again.
F42 or F43	The connection voltage is wrong	The sensor detects a discrepancy between the appliance voltage and that of the mains supply	Disconnect the hob from the mains and check the electrical connection
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60	Call the After-Sales Service and specify the error code		

AFTER-SALES SERVICE

Before contacting the After-sales Service:

1. See if you can solve the problem yourself with the help of the “Troubleshooting guide”.
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If the problem persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault;
- the product type and exact model;
- the Service number (the number after the word Service on the rating plate), located under the appliance (on the metal plate). The Service number is also given in the warranty booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000

Attach here one of the two stickers giving the product data, included in the warranty booklet.

If any repairs are required, contact an **authorised After-Sales Service Centre** (to ensure the use of original spare parts and correct repairs). Spare parts are available for 10 years.

POWER LEVEL TABLE

Power level		Type of cooking	Level use (indicating cooking experience and habits)
Max. power	**Boost**	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids
	8-9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High power	**7-8**	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling (for a short period of time, 5-10 minutes)
	6-7	Browning - cooking - stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling (for a medium period of time, 10-20 minutes), preheating accessories
Medium power	**4-5**	Cooking - stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking - simmering - thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (less than a litre in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low power	**1-2**	Melting - defrosting - keeping food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
OFF	**Zero power**	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H")

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